Vintage Brut

Krug



PRODUCER
Krug

REGION
Champagne

WHERE
Reims, Champagne

CLASSIFICATION
Vintage Champagne

GRAPES
Pinot Noir, Chardonnay, Pinot Meunier

VINTAGE AND SIZE
1996 · 1 x 75cl OWC

About Krug

Krug was founded in Reims in 1843 by Johann-Joseph Krug, whose aim was to make a fine Champagne every year regardless of the weather. The house remained in family hands for generations and has been part of LVMH since 1999, with members of the Krug family still involved.

Every Krug wine is first fermented in small, old oak casks, and the house keeps an exceptional library of reserve wines from many years. Alongside the multi-vintage Grande Cuvée it makes vintage wines and two single-vineyard Champagnes, Clos du Mesnil and Clos d'Ambonnay. The wines are rich, complex and long-lived, which has made Krug a mainstay of serious Champagne cellars.

About Vintage Brut

Krug Vintage is made only in years the house judges to have a distinct character worth expressing, and is intended to capture that particular season. Fermented in small oak casks and aged for around a decade before release, it is fuller and more pronounced in personality than the Grande Cuvée. Krug Vintage ages very well, developing toasty, nutty and honeyed depth over decades.

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